Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

D	ate:				Time in:	Time out:	License/Pe	ermit #						Est.	Туре	Risk Category	Health	
		4/2	20	21	8:45	1:26	FS 80									Med	Page 1	of <u>2</u>
Pı	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint									Inve	stig	atio	n	5-CO/Construct	tion	6-Other	TOTAL/S	CORE
									★ Number of Rep ✓ Number of Viol									
_	ysic				.c.ry	Pest cont	<u> </u>		Но					e trap :	F	ollow-up: Yes	11/8	9/B
Ric	lge r			~		Store IN = in complia	ance		Feb			-	ore			No		
M	Mark the appropriate points in the OUT box for each numbered item Mark								O = not observed NA = not applicable in appropriate box for IN, NO, NA, Co				N, NC	O, NA, COS	Mark	an Vin appropria		Watch
C	mnli	onac	Stor	trac	Prior	rity Items (3 Point	s) violations	Requi	_	n <i>med</i> lompl				ive Action not to exce	eed 3 days	1		
O	Compliance Status O I N N C U N O A O Time and Temperature for Food Safety C C C C C C C C C							R	O	I	N O	N	С		Emplo	yee Health		R
T	-,	Ŭ		Š	*	egrees Fahrenheit)			T		Ŭ		Š	12. Management, food			employees:	
	1. Proper cooling time and temperature							/				knowledge, responsib			employees,			
					2. Proper Cold Holding	temperature(41°F/ 45°	F)			13. Proper use of restriction and exclusion; No discharge free eyes, nose, and mouth						charge from		
	V				See attached					V				eyes, nose, and mout	un			
		/			3. Proper Hot Holding to					Preventing Contamination by Hands								
		~			4. Proper cooking time a	and temperature				14. Hands cleaned and properly washed/ Gloves u Gloves as needed								
		/			5. Proper reheating proce Hours)	edure for hot holding (165°F in 2			15. No bare hand contact with ready to eat foods alternate method properly followed (APPROVEI					r approved Y N)		
		4			6. Time as a Public Heal	Ith Control: procedures	& records							Y				
		•			as a rushe fiedi	, procedures								High 16. Pasteurized foods	-	bibited food not of	fored	
					Арр	proved Source				~				Pasteurized eggs used			icicu	
					7. Food and ice obtained													
	~				good condition, safe, and destruction	d unadulterated; parasi	te								Che	emicals		
					8. Food Received at prop	per temperature								17. Food additives; ap	pproved ar	nd properly stored;	Washing Fru	its
	•				At receiving							~		& Vegetables				
					Protection	from Contamination			3					18. Toxic substances	properly i	dentified, stored an	d used	
	/				9. Food Separated & propreparation, storage, disp		ng food								Water/	Plumbing		
							eaned and			l			1	19. Water from appro			ed: proper	
W					10. Food contact surface Sanitized at 200 p	ppm/temperature S 6	ee 33			/				backflow device Watch	oved source	c, i iumomg maun	ed, proper	
					Proper disposition of	f returned, previously s	served or							20. Approved Sewage	e/Wastewa	ater Disposal Syste	m, proper	+
L		V			reconditioned					V				disposal				
0	I	N	N	С	Prio	ority Foundation I	tems (2 Po	ints) v	iolat 0		Req		Cor	rrective Action within	10 days			R
U T	N	0	A	o S		of Knowledge/ Person			U T		0	A	O S	Food Tem	nperature	Control/ Identific	ation	
	/				21. Person in charge pre- and perform duties/ Cert					1				27. Proper cooling me Maintain Product Ten		l; Equipment Ade	quate to	
	•				11 22. Food Handler/ no un	authorized persons/ pe	rsonnel			•				28. Proper Date Mark	*	isposition		_
	~				All employees	n . 15 15				•				29. Thermometers pro	ovided, ac	curate, and calibrat	ed; Chemical	/
Safe Water, Recordkeeping and Food Package Labeling						/				Thermal test strips Yellow digital								
	/				23. Hot and Cold Water See attached	available; adequate pro	essure, safe							_	irement, l	Prerequisite for O	peration	
W	. /				24. Required records avadestruction): Packaged F	ailable (shellstock tags	; parasite							30. Food Establishm		it (Current/ insp s	ign posted)	
					COVID wrapp	pea								Néw to post				\perp
					25. Compliance with Va		ocess, and							31. Adequate handwa		ment, and Vendin lities: Accessible a		
			~		HACCP plan; Variance processing methods; man					~				supplied, used Equipped				
					Cons	umer Advisory								32. Food and Non-foo	od Contac	t surfaces cleanable	e, properly	+
						•			2					designed, constructed			~ * *	
					26. Posting of Consumer foods (Disclosure/Remir				2					33. Warewashing Fac Service sink or curb c			used/	
					Ingredients	<u> </u>								High temp tray wash	her not re	aching temp/ to us	se sanitizer a	fter
О	I	N	N	C	Core Items (1 Point	_		Action R	О	I	N	N	С	ys or Next Inspection				R
U T	N	О	A	o S		of Food Contamination			U T		О	A	o S	41 000000		entification		
	'				34. No Evidence of Inseranimals						'			41.Original container	r labeling (bulk Food)		
	/				35. Personal Cleanliness		bacco use									al Facilities		
	~				36. Wiping Cloths; prop Using spray bo	erly used and stored			1					42. Non-Food Contac See	ct surfaces	clean		_ _
1					37. Environmental conta Condensation	mination in freezer				~				43. Adequate ventilat	tion and lig	ghting; designated	areas used	
	/				38. Approved thawing m	nethod			W	~				44. Garbage and Refu Watch	use proper	ly disposed; faciliti	es maintained	i
						r Use of Utensils			1					45. Physical facilities	s installed,	maintained, and cl	ean	+
					39. Utensils, equipment,	& linens; properly use			Ė	<u> </u>				See 46. Toilet Facilities; p	properly co	onstructed, supplied	d, and clean	\dashv
	~				dried, & handled/ In use					~				Equipped				
1					40. Single-service & single and used See	gie-use articles; propei	rly stored				/			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Marcus Gonzales	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: er 575 bakery	Physical Ad Ridge		City/State: Rockwall	License/Permit # 8031	Page 2 of 2						
J	,	J	TEMPERATURE OBS	SERVATIONS								
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Location	<u>Temp</u>						
Island	case		Wic	31/32								
32	/34/38/39/40											
Free	ezer customer	2/-4	Wif	-8								
_	e case defrost											
	ciality cake case											
I\	ly mo case	-1										
		OR	SERVATIONS AND COR	RECTIVE ACTIONS								
Item	AN INSPECTION OF YOUR ES					SERVED AND						
Number	NOTED BELOW: temps in F											
	Hot water at hand sink 126/											
	Sanitizer in spray. Title on cart - 0 ppm											
42/45												
	Watch use of paper lining trays as food debris collects under											
	Sanitizer in sink 200 ppm											
18	Avoid storing soap on shelf with paper towels and gloves											
	Avoid over stocking island - not over load limit											
	Customer self service pastry area - ingredients by request / tissues for self serve											
	Started wrapping bagels and pretzels for covid -no labels BUT allergy posting and ingredients by request											
W	To Followup on defros											
40	Watch reuse of icing of											
45/37												
	Best to use NSF approved containers - remove old labels off rubber made containers being used											
32	Watch galvanized she											
33	Tray washer is not reach				after washing in machin	e or spray bottle						
32	Need to replace bakery trays that are badly cracked etc											
	Self service bread - tongs and tissue - tongs are sanitized hourly											
Received	by:		Print:		Title: Person In Cha	rge/ Owner						
(signature)	See abou	e /e										
Inspected (signature)	1 by:	, , ,	Print:									
(orginature)	Kelly Kírkpa	ıtrick	\mathcal{RS}		Samples: Y N	# collected						